Cooker with electric oven and electric hob

Instructions for installation and use

K3E1/G
K3E11/G

INDESIT

GB **Cooker with electric oven and electric hob**
Instructions for installation and use

Important safety warnings

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:
- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**

1 This appliance is intended for nonprofessional use within the home.

2 These instructions are only for those countries whose symbols appear in the booklet and on the serial no. plate of the appliance.

3 **This owner's manual is for a class 1 appliance (insulated) or class 2, subclass 1 appliances (installed between two cabinets.**

4 Before using your appliance, read the instructions in this owner's manual carefully since it provides all the information you need to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.

5 When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance and contact your nearest Ariston Service Centre. Never leave the packing components (plastic bags, polystyrene foam, nails, etc.) within the reach of children since they are a source of potential danger.

6 The appliance must be installed only by a qualified technician in compliance with the instructions provided. The manufacturer declines all liability for improper installation, which may result in personal injury and damage to property.

7 The electrical safety of this appliance can only be guaranteed if it is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient. If you have any doubts, contact a qualified technician to check the system. The manufacturer declines all liability for damage resulting from a system which has not been earthed.

8 Before plugging the appliance into the mains, check that the specifications indicated on the date plate (on the appliance and/or packaging) correspond with those of the electrical and gas systems in your home.

9 Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, contact a qualified technician.

10 An omnipolar switch with a contact opening of at least 3 mm or more is required for installation.

11 If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician, who should also check that the cross-section of the socket cable is sufficient for the power absorbed by the appliance. The use of adaptors, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the individual adaptor or extension and the maximum power indicated on the multiple adapter.

12 Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the appliance.

13 The openings and slots used for ventilation and heat dispersion must never be covered.

14 The user must not replace the supply cable of this appliance. Always contact an after-sales service centre which has been authorised by the manufacturer if the cable has been damaged or needs replacement.

15 This appliance must be used for the purpose for which it was expressly designed. Any other use (e.g. heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all liability for damage resulting from improper and irresponsible use.

16 A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
- Do not touch the appliance when your hands or feet are wet.
- Do not use the appliance barefooted.
- Do not use extensions, but if they are necessary, caution must be exercised.
- Never pull the power supply cable or the appliance to unplug the appliance plug from the mains.
- Never leave the appliance exposed to atmospheric agents (rain, sun etc.)
- Do not allow children or persons who are not familiar with the appliance to use it, without supervision.

17 Always unplug the appliance from the mains or switch off the main switch before cleaning or carrying out maintenance.

18 If you are no longer using an appliance of this type, remember to make it unserviceable by unplugging the appliance from the mains and cutting the supply cable. Also make all potentially dangerous parts of the appliance safe, above all for children who could play with the appliance.

19 To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the electric plates. Turn the handles of pots and pans inwards to avoid knocking them over accidentally.

20 Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.

21 When using small electric appliances near the hob, keep the supply cord away from the hot parts.

22 Make sure the knobs are in the "•"/"○" position when the appliance is not in use.

23 When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.

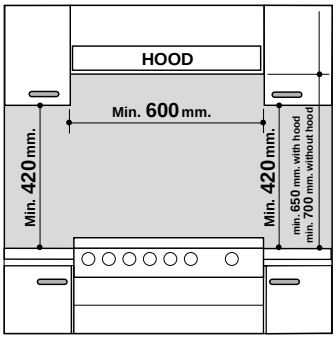
24 If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.

Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.
Important: disconnect the cooker from the electricity when making any adjustement, maintenance operation, etc.

Positioning
The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. For proper installation of the cooker, the following precautions must be taken:

a) Kitchen cabinets installed next to the cooker that are taller than the top of the hob must be situated at least 200 mm from the edge of the hob.
b) Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 650 mm.
c) Place the wall cabinets adjacent to the hood at a minimum height of 420 mm from the hob (see figure).
d) Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 700 mm (millimetres) away from the hob, as shown in the figure.
e) the cut-out for the cooker cabinet should have the dimensions indicated in the figure.



Levelling your appliance (only on a few models)
Your cooker is supplied with feet for levelling the appliance. If necessary, these feet can be screwed into the housings in the corners of the cooker base (Fig. A).

Mounting the legs (only on a few models)
Press-fit legs are supplied which fit under the base of your cooker (Fig. B).

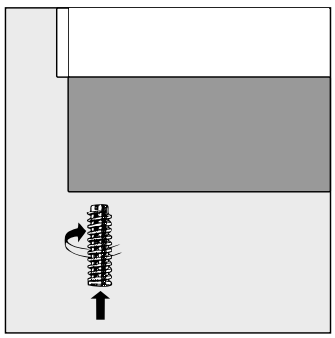


Fig. A

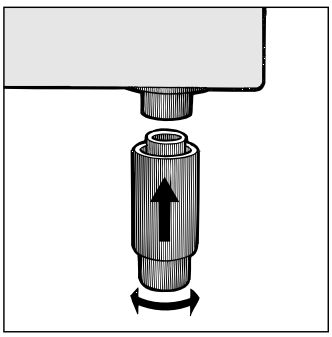


Fig. B

Electrical connection
Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

N.B.: the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays.
For the installation of the feeding cable carry out the following operations:

- Unscrew screw "**V**" (see fig. A)
- Pull and open the junction blok lid

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	**Earth**
Blue	**Neutral**
Brown	**Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.
Brown wire to terminal marked "**L**" or coloured Red.
Blue wire to terminal marked "**N**" or coloured Black (see fig. B).

- fix the feeding cable in the special cable stop and close the cover.

  N.B.: the power supply cable must have these minimum requirements:
  Type: H05RR-F
  Section: 3x4 mm²

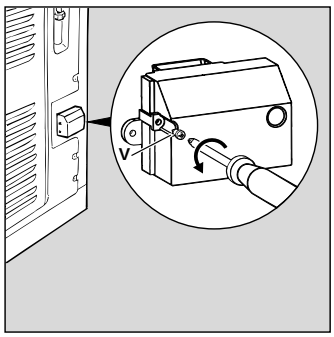


Fig. A

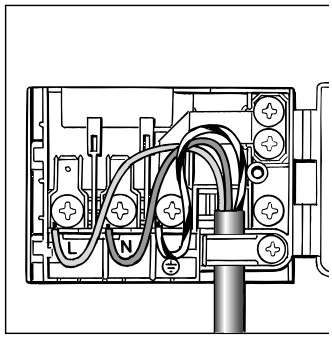
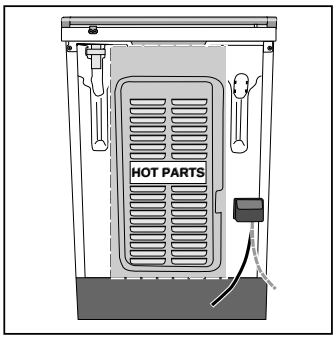


Fig. B

Connecting the supply cable to the mains
WARNINGS: THIS APPLIANCE MUST BE EARTHED.
Important: The cooker must be connected to the mains by a switched (double pole) cooker outlet correctly fused with a capacity appropriate to that shown on the cooker Rating Plate. All electrical wiring from the consumer unit to the cooker, via the switched double pole cooker outlet, must be of an acceptable type and current rating as above.
Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents.



Technical Specifications

Oven
Dimensions (WxDxH)

39x44x34 cm

Volume

58 lt

Oven absorption Max

2000 W

Electric Hob

Fast Ø 145 mm: 1500 W
Fast Ø 180 mm: 2000 W

Electric Hob absorption Max

7000 W

ENERGY LABEL
Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Energy consumption Class certification Natural convection
heating mode: Static

Voltage and frequency

see data plate

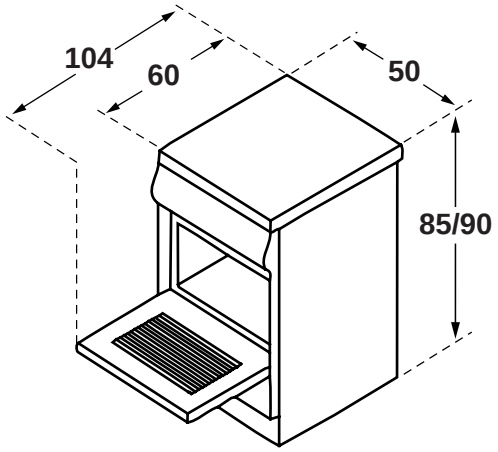
Mains frequency and voltage of the electrical section

Model	Electric section	
	Voltage	Power (W)
K3E1/G K3E11/G	240V~ 50/60 Hz	9000

This appliance conforms with the following European Economic Community directives:

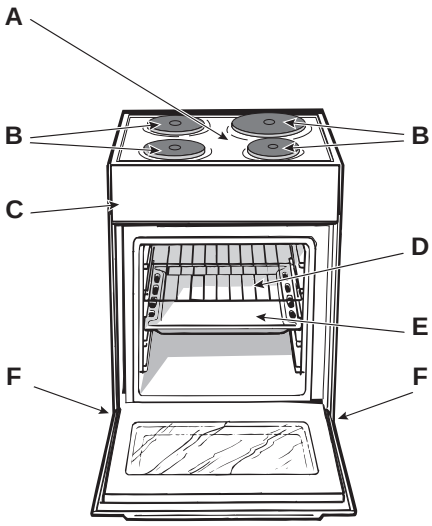
- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.
- 2002/96/EC

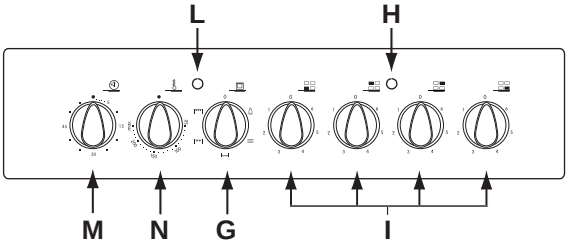
The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



The cooker with electric oven and electric hob

A. **Tray for Catching Overflows**
B. **Electric Plates**
C. **Control Panel**
D. **Oven Racks**
E. **Dripping Pan or Baking Sheet**
F. **Adjustable Feet or Legs**
G. **Selector Knob**
H. **The green pilot lamp**
I. **Electric plate knob**
L. **Thermostat Light**
M. **Timer Knob** (only a few models)
N. **Thermostat Knob**





The different functions and uses of the oven

The various functions included in the cooker are selected by operating the control devices located on the cooker control panel.

Notice: The first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Attention: Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with the appliance inserted especially along the oven guides.

The oven knobs

With these two controls you can select the different functions of the oven and choose the cooking temperature suitable for the food you are preparing. The different cooking functions are set up by operating the two knobs:
G - the selection knob
N - the thermostat knob
on the oven panel.
For any selection-knob setting different from idle, identified by the "**0**", the oven light turns on; the knob setting marked permits turning on the oven light without any heating element being switched on. When the oven light is on, it means that the oven is in use, and it will remain on for the entire time the oven is being used.

1. Static oven

- Knob "**G**" setting:
- Knob "**N**" setting: anywhere between **50**°C and **Max**

The oven light turns on and the top and bottom heating elements (resistors) switch on. The temperature, fixed by the thermostat knob, is reached automatically and kept constant by the thermostat control. This function permits cooking and type of food thanks to excellent temperature distribution.

2. The bottom heating element

- Knob "**G**" setting:
- Knob "**N**" setting: anywhere between **50**°C and **Max**

The oven light turns on and so does the bottom heating element. The temperature, fixed by the thermostat knob, is reached automatically and kept constant. This setting is recommended for finishing the cooking of foods (placed in pans) that are well done on the outside but still not done inside or for desserts covered with fruit or jam which require a light browning on top. Note that this function does not permit reaching the maximum (250°C) temperature inside for cooking foods always on this oven setting unless the foods are cakes which only require temperatures below or equal to 180°C.

3. The grill

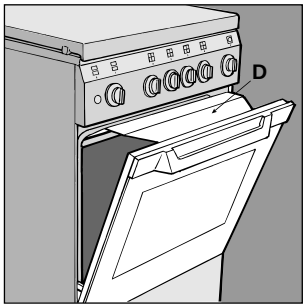
- Knob "**G**" setting:
- Knob "**N**" setting: **Max**

The oven light turns on and so does the infra-red ray grill. The rather high and direct temperature of the grill permits browning the outside of meats immediately thus keeping in the juices and assuring tenderness.

4. The double grill

- Knob "**G**" setting:
- Knob "**N**" setting: **Max**

The oven light turns on and so does the double heating element of the grill. This grill is larger than the average and has a completely new design: cooking performance is increased 50%. The double grill makes sure that even the corners are touched by heat.
Place the rack at the lower levels (see cooking table), to catch grease or fat and prevent smoke, place a dripping-pan at the bottom rack level.
Important: when using the grill, the oven door must be left partly open by positioning the deflector "**D**" between door and panel to prevent the cooker knobs from overheating.



The oven-operating pilot lamp (L)

Signals when the oven is heating. It switches off when the temperature inside the oven reached the temperature selected by the knob. At this point the alternate turning on and turning off of this light indicates that the thermostat is operating correctly to keep the oven temperature constant.

The cook-top electric plate control knobs (I)

The cookers may be equipped with standard, fast and automatic electric plates in various combinations (the fast plates distinguished from the others by a red dot in the centre, the automatic ones by a round aluminium disk at the centre.
To avoid heat dispersion and damage to the plates, recommend using cooking vessels with flat bottoms in diameters which are not smaller than the plate diameter.
Table shows the correspondence between the position indicated on the knobs and the use for which the plates advised.

Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

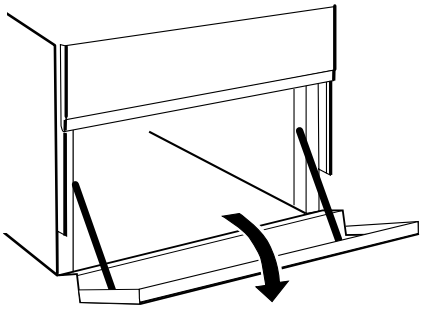
Before using the hot plates for the first time, you should heat them at maximum temperature for approximately 4 minutes, without any pans. During this initial stage, their protective coating hardens and reaches its maximum resistance.

The green pilot lamp (H)
This lights up when an electric plate is turned on.

Timer Knob
To use the timer, the ringer "**M**" must be wound up by turning the knob one full turn clockwise ↻; then turn it back ↺, to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

Attention
Avoid the children touch the oven door because it is very hot during the cooking.

Storage recess below the oven (only a few models)
Below the oven a recess can be used to contain cooking pans and cooker accessories. Moreover, during oven operation, it may be used to keep food warm. To open the storage is necessary turn it downwards.
Caution: this storage recess must not be used to store inflammable materials.



The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Baking cakes

The oven should always be warm before putting in cakes wait till the end of preheating (about 10-15 min.). Cake-baking temperatures are normally around 160°C/200°C. Do not open the oven door during the baking process as this could cause the cake to sink.In general:

Pastry is too dry
Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour.

Cooking fish and meat

When cooking white meat, fowl and fish use low temperatures. (150°C-175°C). When red meat must be superficially well-cooked but succulent inside, it is advisable to start with a high temperature (200-220°C) for a short time, and then to reduce it at a later point. Generally speaking, the more meat there is, the lower the temperature and the longer the cooking time should be.Place the meat in the centre of the grid and put a spill-tray underneath to catch grease drips. Insert the grid so that it is in the middle of the oven. If more heat from below is required, use the 1° bottom shelf.

To grill

When using any of the grilling modes, it is recommended that the thermostat knob be turned to the highest setting, as it is the most efficient way to use the grill (which utilizes infrared rays). If necessary, however, the thermostat can be set to lower temperatures for grilling. When using the grill functions, place the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Important: when using the grill, the oven door must be left partly open.

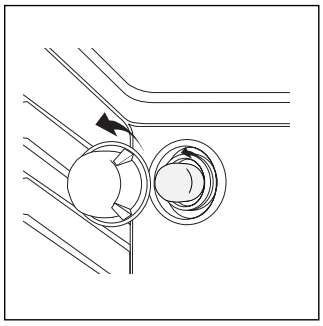
Cooker routine maintenance and cleaning

Before each operation, disconnect the cooker from the electricity. To assure the long life of the cooker, it must be thoroughly cleaned frequently, keeping in mind that:

- **Do not use steam equipment to clean the appliance.**
- the enamelled parts and the self-cleaning panels are washed with warm water without using any abrasive powders or corrosive substances which could ruin them;
- the inside of the oven should be cleaned fairly often while it is still warm using warm water and detergent, followed by careful rinsing and drying;
- the electric plates are cleaned with a damp cloth and they should be lubricated with a little oil while they still warm;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended to dry any water drops;

Replacing the oven lamp

- Unplug the oven from the mains;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics::
  - Voltage 230V
  - Wattage 25W
  - Type E14
- Replace the glass cover and reconnect the oven to the mains.



Cooking advice

Selection knob setting	Foods	Wt. (Kg)	Cooking position from bottom	Heating time (minutes)	Thermostat knob	Cooking time (minutes)
1 Static	Lasagne	2,5	2	5	200	45-50
	Cannelloni	2,5	3	5	200	30-35
	Pasta bakes au gratin	2,0	3	5	200	30-35
	Veal	1,7	2	10	180	60-70
	Chicken	1,5	3	10	200	80-90
	Duck	1,8	3	10	180	90-100
	Rabbit	2	3	10	180	70-80
	Pork	2,1	3	10	180	70-80
	Lamb	1,8	3	10	180	70-80
	Mackerel	1,1	2	5	180	30-40
	Red porgy	1,5	2	5	180	30-35
	Trout baked in paper	1	2	5	180	25-30
	Napolitan pizza	1	2	15	220	15-20
	Biscuits or cookies	0,5	3	10	180	10-15
	Flan or tart	1,1	3	10	180	25-30
	Savoury pie	1	3	10	180	30-35
	Yeast cake	0,5	3	10	160	25-30
	Fruit cake	1	3	10	170	25-30
2 Oven bottom	Finishing touches					
3 Grill	Sole and cuttlefish	1	4	5	Max	8
	Squid and shrimp on spits	1	4	5	Max	4
	Cod fillets	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	8-10
4 Double Grill	Veal steaks	1	4	5	Max	15-20
	Cutlets	1,5	4	5	Max	20
	Hamburgers	1	3	5	Max	7
	Mackerels	1	4	5	Max	15-20
	Toast sandwiches	n.° 4	4	5	Max	5

NB: cooking times are approximate and may vary according to personal taste. When cooking using the grill or double grill, the dripping-pan must always be placed on the 1st oven rack from the bottom.

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